



Festive Menu

Starters

Roast Butternut Squash & Sage Soup, crusty bread

Ham Hock & Mulled Orange Terrine, pistachio crumb, Aaron onion chutney, toasted loaf

Charred Saffron Leaks, whipped goats cheese, candied walnuts, beetroot dressing

Marrbury Hot Smoked Salmon, pickled cucumber, horseradish cream dressing, seasonal leaves

Mains

Traditional Roast Turkey, sage & onion stuffing, bacon wrapped pork chipolatas, jus

Herb-Crusted Salmon, lemon & parsley cream, seared lemon

Twice-Cooked Shoulder of Beef, garlic roast chestnuts, brandy & tarragon jus

Wild Mushroom Pithivier, sweet carrot puree, sage sauce

Roasted root vegetables, buttered sprouts & roast potatoes

Desserts

Christmas Pudding, brandy cream, confit redcurrant

Chocolate & Salted Caramel, white chocolate crèmeux, raspberry crumb

Orange Posset, candied peel, butter shortbread

Selection of Cheese, quince, fruit chutney, oat cakes

3 Courses I 35.00

2 Courses I 30.00

Available 1st December – 23rd December

Please advise your server of any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill